

Milo Durgan

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TECHNICAL SKILLS

Cuisine Styles

Mediterranean

Kitchen Skills

Plating • Menu Design

Operations

Event Planning • Catering • HACCP • Inventory Management

Soft Skills

Time Management

PROFESSIONAL SUMMARY

Experienced Chef with 6+ years focusing on Fine Dining. Known for operational excellence.

WORK EXPERIENCE

Line Cook — Gulgowski - Bogan (Mar 2018 - Jul 2024)

- Managed kitchen of 24 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 31% with vendor negotiations and waste controls.
- Catered private events for up to 196 guests with 95%+ client satisfaction.

Sous Chef — Ebert, Goodwin and Wuckert (Jun 2020 - Dec 2024)

- Maintained food cost under 24% with vendor negotiations and waste controls.
- Managed kitchen of 18 staff, implementing cross-training and reducing labor overtime.

PROJECTS

cuppedia - Triple-buffered tangible concept

stillicidium casus debilito - User-friendly zero administration toolset <https://lively-waist.com>

ACADEMIC BACKGROUND

B.A. Hospitality Management, Flatley, Harris and Howe Institute (2016)

CERTIFICATIONS

- HACCP Level 3
- Certified Sommelier (optional)
- Food Safety Manager